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Docket No. SPO-121
Serial No. 10/535,585In the Claims:

This listing of claims will replace all prior versions and listings of claims in this application.

1 (Currently amended). A nutritional composition for liver disease patients comprising: a milk protein hydrolysate and a protein derived from fermented milk as proteins; a high oleic acid-containing oil and milk lecithin and/or soybean lecithin as lipids; and palatinose as a carbohydrate, wherein the protein content is 2.9 to 9 g per 100 mL of the composition.

2 (Original). The nutritional composition according to claim 1, wherein said milk protein is selected from the group consisting of casein, a milk protein concentrate (MPC), a whey protein concentrate (WPC), a whey protein isolate (WPI), α -lactoalbumin, β -lactoglobulin, and lactoferrin.

3 (Original). The nutritional composition according to claim 1, wherein said fermented milk-derived protein is from a composition in which the whey in fermented milk has been reduced.

4 (Original). The nutritional composition according to claim 1, wherein said fermented milk-derived protein is from fresh cheese.

5 (Original). The nutritional composition according to claim 4, wherein said fresh cheese is quark.

6 (Currently amended). The nutritional composition according to claim 1, wherein said milk protein hydrolysate may be obtained by hydrolyzing a whey protein isolate (WPI) with endoprotease from *Bacillus licheniformis* *Bacillus licheniformis*, and trypsin from a porcine pancreas.

7 (Previously presented). The nutritional composition according to claim 6, wherein the milk protein hydrolysate is a permeate obtained by further treatment with an ultrafiltration membrane having a fractionation molecular weight of 10,000 Da.

8 (Previously presented). The nutritional composition according to claim 7, wherein the chromatogram from reverse phase HPLC separation of the milk protein hydrolysate is shown in Fig. 1.

9 (Currently amended). A nutritional composition for patients under high levels of invasive stress, wherein said nutritional composition comprises: a milk protein hydrolysate and a protein derived from fermented milk as proteins; a high oleic acid-containing oil and milk lecithin and/or soybean lecithin as lipids; and palatinose as a carbohydrate, wherein the protein content is 2.9 to 9 g per 100 mL of the composition.

10 (Original). The nutritional composition according to claim 9, wherein said milk protein is selected from the group consisting of casein, a milk protein concentrate (MPC), a whey protein concentrate (WPC), a whey protein isolate (WPI), α -lactoalbumin, β -lactoglobulin, and lactoferrin.

11 (Original). The nutritional composition according to claim 9, wherein said fermented milk-derived protein is from a composition in which the whey in the fermented milk has been reduced.

12 (Original). The nutritional composition according to claim 9, wherein said fermented milk-derived protein is from fresh cheese.

13 (Original). The nutritional composition according to claim 12, wherein said fresh cheese is quark.

14 (Currently amended). The nutritional composition according to claim 9, wherein said milk protein hydrolysate may be obtained by hydrolyzing a whey protein isolate (WPI) with endoprotease derived from *Bacillus licheniformis*-*Bacillus licheniformis*, and trypsin from a porcine pancreas.

15 (Previously presented). The nutritional composition according to claim 14, wherein the milk protein hydrolysate is a permeate obtained by further treatment with an ultrafiltration membrane having a fractionation molecular weight of 10,000 Da.

16 (Previously presented). The nutritional composition according to claim 15, wherein the chromatogram from reverse phase HPLC separation of the milk protein hydrolysate is shown in Fig. 1.

17 (currently amended). A method for providing nutrition to a patient having liver disease and/or a high level of invasive stress, wherein said method comprises administering, to such a patient, a nutritional composition that comprises:

a milk protein hydrolysate and a protein derived from fermented milk as proteins; a high oleic acid-containing oil and milk lecithin and/or soybean lecithin as lipids; and palatinose as a carbohydrate, and wherein the protein content is 2.9 to 9 g per 100 mL of the composition.

18 (Previously presented). The method according to claim 17, wherein said milk protein is selected from the group consisting of casein, a milk protein concentrate (MPC), a whey protein concentrate (WPC), a whey protein isolate (WPI), α -lactoalbumin, β -lactoglobulin, and lactoferrin.

19 (Previously presented). The method according to claim 17, wherein said fermented milk-derived protein is from a composition in which the whey in fermented milk has been reduced.

20 (Previously presented). The method according to claim 17, wherein said fermented milk-derived protein is from fresh cheese.

21 (Previously presented). The method according to claim 20, wherein said fresh cheese is quark.

22 (Currently amended). The method according to claim 17, wherein said milk protein hydrolysate may be obtained by hydrolyzing a whey protein isolate (WPI) with endoprotease from *Bacillus licheniformis*-*Bacillus licheniformis*, and trypsin from a porcine pancreas.

23 (Previously presented). The method according to claim 22, wherein the milk protein hydrolysate is a permeate obtained by further treatment with an ultrafiltration membrane having a fractionation molecular weight of 10,000 Da.

24 (Previously presented). The method according to claim 23, wherein the chromatogram from reverse phase HPLC separation of the milk protein hydrolysate is shown in Fig. 1.